



Department of  
Agriculture and Markets

# STARTING UP A SHEEP AND/OR GOAT DAIRY OPERATION IN NEW YORK STATE

CORNELL SHEEP AND GOAT SYMPOSIUM – ITHACA, NY

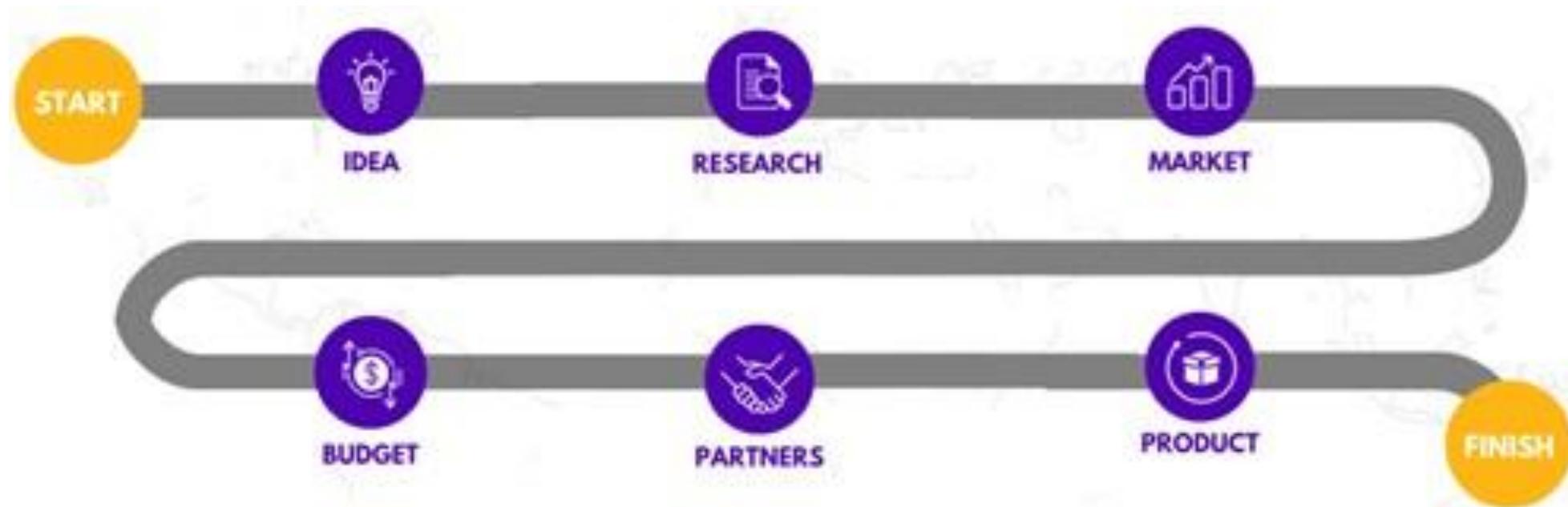
NOVEMBER 2, 2024

# IDEA



# TAKING THE FIRST STEP

# PRODUCT ROAD MAP



# SECOND STEP

# CONTACTING MILK CONTROL AND DAIRY SERVICES (MCDS)

- **New York State Department of Agriculture and Markets  
Division of Milk Control and Dairy Services**
  - (518) 457-1772
  - [MCDS@agriculture.ny.gov](mailto:MCDS@agriculture.ny.gov)
  - 10B Airline Drive, Albany, NY 12235

# START UP PACKET

- Pasteurized products and/or aged raw milk cheeses
- Raw milk
- Frozen dessert
  - With or without alcohol from 0.5% up to 5% by volume
- Melloream

# DOCUMENTATION

# APPLICATION NEEDED



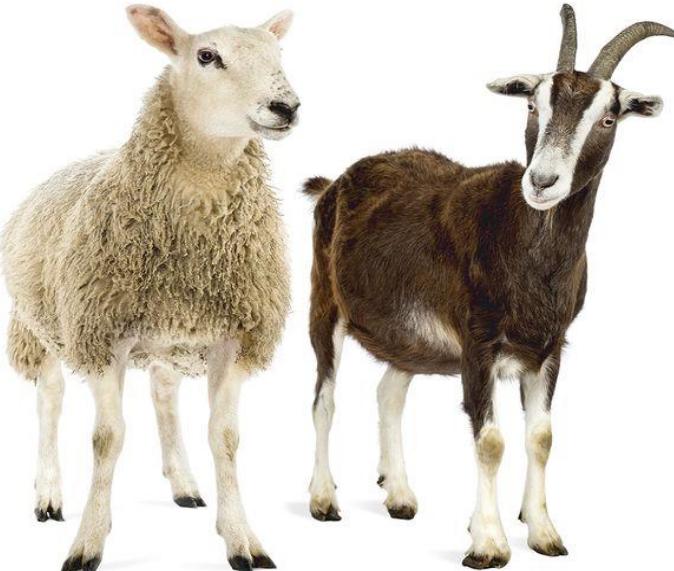
- Part 2 Permit
- Wholesale Frozen Dessert License
- Processing Plant Superintendent (when applicable)

# SAMPLE TESTING

- Milk samples for raw milk sales
  - Bacteria
    - Standard plate count (SPC)
    - Somatic cell count
    - Interstate Milk Shippers approved laboratory with an accredited method
  - Growth inhibitor
  - Pathogens
    - Escherichia coli (E. coli), Staphylococcus aureus, Salmonella enterica, Listeria monocytogenes, Campylobacter, E. Coli 0157:H7.
- Potable well water
  - Bacteria
    - Coliform
    - E.coli
  - Sent to a private lab
  - EPA approved method



# HERD TESTING



- Herd testing required
  - Tuberculosis
    - Only if shipping the animal interstate/international
  - Brucellosis
    - When milk destined for a Grade A Interstate Milk Shipments (IMS) listed processing facility conducting pasteurization, ultra-pasteurization, aseptic processing, and packaging or retort processed after packaging.
    - Currently the Department has limited funding to assist farmers.
    - The Department will pay for required testing once a year for each farm.
    - The owner will be responsible for paying for the testing of additions not tested during the annual test and must have all animals leaving the herd/flock for dairy purposes tested.

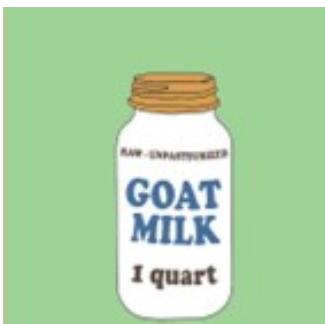
❖ Species	Call charge	Reimbursement
❖ Goats	\$30	\$6/animal tested
❖ Sheep	\$30	\$9/animal tested

- Quality Milk Production Services (QMPS) survey for mastitis
  - Initially
  - Annually thereafter

# OTHER STUFF



- Other applications you may need
  - Equipment application
  - Installation of pipeline
  - Milking related equipment
- Labeling
  - Review of labeling is not required but always highly recommended
  - Basic guide document



## HOW TO OBTAIN IT



# WHEN IS IT REQUIRED

All documents are to be sent to the Dairy Products Specialist (DPS) as they will be working with you from the initial inquiry to point of licensing.

- **Applications**

- Once you have a legal ID number from the Department of State or,
- If you are the sole proprietor, when you are ready

- **Dairy and/or water samples**

- Once you have received all analysis reports from the private lab, submit them to the DPS

- **Facility/Farm Inspections**

- Approval by the DPS is required first, for the facility and/or farm as well as the equipment
  - Plans must be submitted prior to any work being performed
- Equipment has been installed by an approved equipment dealer
- Once all has been approved by the DPS, they will conduct an inspection

## HOW LONG DOES IT TAKE



# CONTACTS

# CONTACTS

- **MCDS**
  - Central office
  - Regional supervisors – map
- **Private Labs**
  - IMS list dairy samples
  - Labs performing water methods acceptable to EPA
- **Quality Milk Production Services (QMPS)**
  - Regional offices – handout

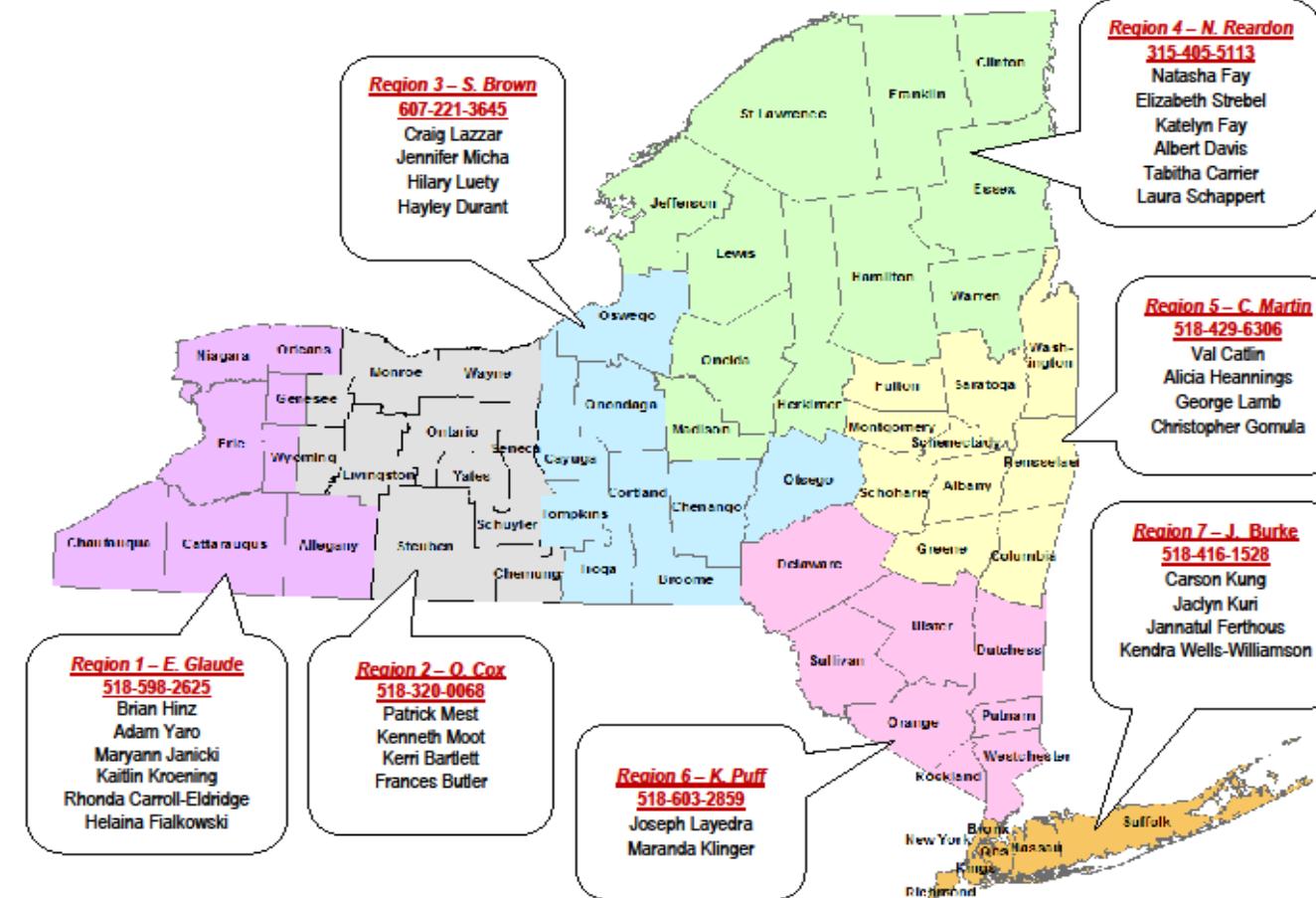
# New York State Department of Agriculture and Markets

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- 10B Airline Drive, Albany, NY 12235

# REGIONAL MAP

Milk Inspection Regions  
October 16, 2024



## New York (36)

\* Note: Definitions of Approved Lab Procedure Codes are found in the [Lab Procedure Codes](#).

Lab Id	Name / City	Type	Exp. Date	Split Sample	Cert. St.	Bacteria*	Drug Tests*	Somatic Cells*	Coliforms*	Containers*	Dairy Water*	Phosphatase*	Vitamins*	Other*
36-A-00010	<b>SDA &amp; Markets</b> Albany	Cen.	08/26	09/24 02/24	F	2a	C13, C15, C17, C18, D3	12	21a		24	28a		
36-B-00134	<b>McAndrew Laboratory</b> Orchard Park	Com.	05/26	11/23 04/23	F	2a	D1		21a		24a, 24c, 24d			
36-B-00139	<b>Pace Analytical Services</b> Ballston Spa	Com.	08/26	04/24 09/23	F	2a	B2, C13	12	21a	22a	24a, 24b, 24c, 24d	28b		
36-B-00142	<b>Microbac Laboratory Inc NY DIV</b> Cortland	Com.	01/26	09/23 10/22	F	5a			20a					
36-B-00144	<b>Converse Labs, Inc.</b> Watertown	Com.	12/25	10/23 10/22	F	2a			21a	22	24a, 24b, 24d, 24f			
36-B-00145	<b>Premium Testing Lab</b> Lisbon	Com.	12/24	10/22 10/21	F	2a, 3a	D1, I1	12	21a		24a, 24b, 24c, 24d			
36-B-00155	<b>Pack. Consultants Int.</b> Syracuse	Com.	09/26	09/23 09/22	F	2a			21a	22a, 22b, 23a, 23b	24c, 24f			
36-B-00158	<b>Dairy One Cooperative Inc</b> Ithaca	Com.	09/25	04/22 10/21	F	5a, 7a	C13, C15, C17, C18, D3	12, 16	20a		24	28c		

[fda.gov/food/federalstate-food-programs/interstate-milk-shippers-list#milklab](https://fda.gov/food/federalstate-food-programs/interstate-milk-shippers-list#milklab)

## Quality Milk Production Services

<u>Western Laboratory</u>	<u>Central Laboratory</u>	<u>Northern Laboratory</u>	<u>Eastern Laboratory</u>
36 Center St, STE A	AHDC	SUNY Canton	111 Schenectady Ave
Warsaw, NY 14569	240 Farrier Road	Canton, NY 13619	Cobleskill, NY 12043
585-786-2555	Ithaca, NY 14853	315-379-3930	518-255-5681
	607-255-8202	877-645-5523	877-645-5524
	877-645-5522	(fax) 315-379-3931	(fax) 518-255-5682
	(fax) 607-253-4000		
	<u>(email) qmps@cornell.edu</u>		

# EQUIPMENT

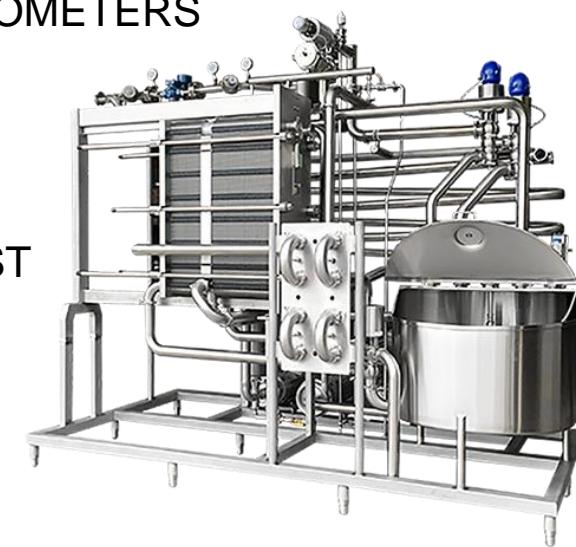
# WHAT IS NEEDED



CHART



THERMOMETERS



# PRODUCT

# INTERSTATE VS. INTRASTATE



- **Interstate**

- Across state borders
- Under FDA/NLEA regulations
  - (Nutrition Labeling and Education Act, 1990)
- Pasteurized Milk Ordinance (PMO) applies for Grade A products

- **Intrastate**

- Within the border of one state
- Under State regulations
  - New York State adopted all Federal labeling regulations (currently adopted 2010 edition)

# GRADE-A VS. NOT GRADE-A

## Grade A

Milk  
Cream  
Yogurt  
Sour cream  
Cottage cheese

## Not Grade A

Frozen desserts  
Cheese  
Butter

# PRODUCTS NOT UNDER MCDS JURISDICTION

- **Soap and lotions**

- FDA, if they are cosmetic or drugs
- Consumer Product Safety Commission, if they are consumer products
- <https://www.fda.gov/cosmetics/cosmetic-products/soaps-lotions>

- **Pet foods**

- New York State Department of Agriculture and Markets Division of Food Safety and Inspection (FSI)
- (518) 457-5457
- [Cory.Skier@agriculture.ny.gov](mailto:Cory.Skier@agriculture.ny.gov)

# STANDARD OPERATING PROCEDURES (SOP)

## Not Good

Nut I.C.

1.) 1 bag 3 gal  
60 lbs

Core Shermord  
(Rocky Road)

2.) 4 cup whip

3.) 10 lbs cashews

4.) 1 cup yeast

5.) 25 lbs nuts

## Good

Yummy Tummy LLC  
76 Freezer Burn Way  
Albany, NY 12235

Created on: 12/5/2019  
Revised on: 2/1/2020

Created by: QC Team  
Approved by: Sally Fields, Owner

Reviewed by: Jesse James, Quality Control Manager

Standard Operating Procedure- Roasted Pear with Chocolate Swirl Candied Walnuts Ice Cream

### MATERIALS:

1. Supplies
  - a. Sanitizer
  - b. Vanilla Ice Cream dessert mix
  - c. Roasted pears
  - d. Candied walnuts
  - e. Chocolate sauce
  - f. Record of manufacturer.
  - g. Test Strips

### PROCEDURE:

1. Preproduction sanitation
  - a. Prepare batch freezer
    - i. Apply liberal amount of gel to drive shaft; wipe any excess with single use towel.
    - ii. Assemble dashes and gaskets, close door
  - b. Prepare sanitation solution at 200 ppm
  - c. Pour sanitizer solution into batch freezer run for 3 minutes without cooling.
  - d. Discard sanitation solution
  - e. Prepare and label containers for finished product
2. Production
  - a. Slice and wash pears according to fruit and veggie SOP
  - b. Roast pears in oven at 350 for 5 minutes; then puree
  - c. Cool in refrigeration <40 degrees F
  - d. Blend pears and 5 quarts of ice cream mix
  - e. Pour mix into batch freezer
  - f. Freeze mixture 10 min at 175 RPM's
  - g. Remove finished product
  - h. Fold in chocolate sauce and candied walnuts
  - i. Fill containers store in freezer <25 degrees F

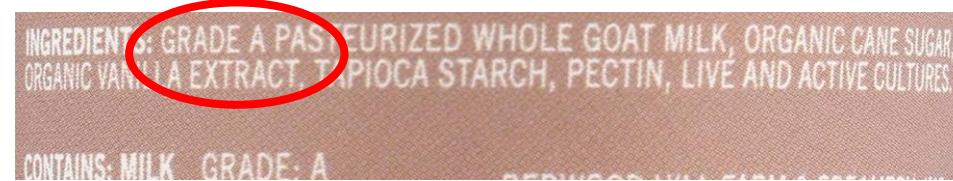
### RECORD KEEPING

1. For each ice cream batch, a record of manufacturer log is to be completed; this will have a list of ingredients used and the volume yielded.
2. Retain records for 2 years.

# LABELING

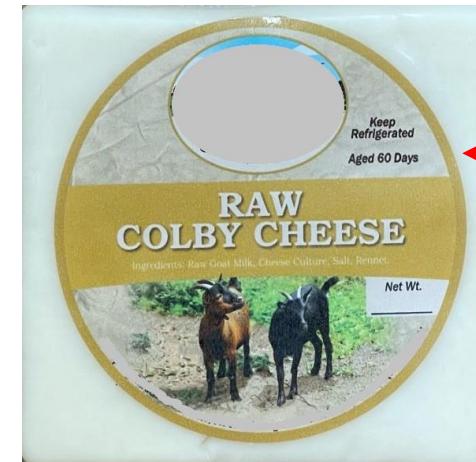
# USE OF THE TERM “GRADE A”

- **Required: for interstate products under the PMO**
  - On all products under the definition of “Grade A Milk and Milk Products”
  - The words “Grade A” must appear on the exterior surface
    - Acceptable locations shall include the principal display panel, the secondary or informational panel, or the cap/cover
- **Optional: for intrastate products in New York State**
  - Milk must be produced and processed in compliance with the applicable requirements of 1 NYCRR Part 2
- **Cannot appear solely in the ingredient list**



# CHEESES

- Pasteurization
  - The word “pasteurized” must appear in the ingredient list if the milk/cheese was pasteurized
- Raw milk
  - “Aged 60 days or more” must appear on the label



# NEXT STEPS

# TIME TO PLAN



# QUESTIONS?



# THANK YOU

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# Department of Agriculture and Markets